BESPOKE MENU 1

1 Option Per Course





Bespoke Menu 1

Set Menu 1 - £20.00pp (Pre-order required)

TRIO OF CHILLED MELON

Fruit Coulis

BAKED CHICKEN BREAST

White Wine & Mushroom Sauce, Potatoes, Seasonal Vegetables

LOCAL BERRY & MERINGUE MILLE-FEUILLE

Sweet Cream, Strawberry Coulis

Set Menu 2 - £30.00pp (Pre-order required)

LIGHTLY SPICED LENTIL & VEGETABLE BROTH

Homemade Bread

MONKFISH MARINARA

Confit Potatoes, Tapenade Tuile

BANOFFEE CREAM PIE

Vanilla Ice Cream & Chocolate shavings

Set Menu 3 - £40.00pp (Pre-order required)

LOCAL LOBSTER SALAD

Avocado Tartare, Scottish Smoked Salmon, Citrus Vinaigrette

CHOICE OF SORBET COCKTAIL

Fruit sorbets, Splash of liqueur or Fruit coulis

GRILLED FILLET STEAK

Potato Gratin, Asparagus Tips, Wild Mushroom Cream Sauce

BAKED APPLE

Dried Fruits, Rum, Oatmeal Crumble, Cinnamon Ice Cream

All dietary requirements will be catered for. Please inform your server prior to ordering.

Important Information: All our food is prepared in a kitchen where nuts, gluten & other known allergens may be present. While we take caution to prevent cross-contamination, all menu items are prepared in the same kitchen and may contain traces of allergens. If you have a food allergy or intolerance, please let us know, and we will guide you through the menu.